

NAPLES 45

Cocktail Reception

Open Bar serving Premium Brand Liquor, Red & White Wine,
Imported & Domestic Beer, Soft Drinks, Juice and Mineral Water

Passed to Guests upon Arrival:

White Wine, Mineral Water

Passed Hors d'oeuvres

Sliced Tenderloin of Beef, Brioche Toast, Lemon Aioli
Crostoni Toscana, Chicken Liver Pate with Glazed Figs
Vegetable Bruschetta, Tomatoes and Pecorino Romano Cheese
Crespella Ripieno, Savory Crepe Stuffed with Mushrooms
Mozzarella En Carrozza, with Spicy Tomato Sauce
Fritto Misto, Breaded & Fried Zucchini, Mozzarella and Artichoke Hearts

Antipasti Station

Calamari Salad
Stuffed Mushroom Caps
Assorted Marinated Vegetables and Olives
Wood Roasted Asparagus with Parmesan
Imported Meats & Cheeses:
*Genoa Salami, Sweet Soppressata, Hot Sopressata, Prosciutto di Parma,
Parma Cotto, Provolone, Pecorino, Smoked Mozzarella and Parmesan*

Wood Oven Pizza Station

Margherita
Mozzarella, Tomatoes and Basil
Quattro Formaggi
White Pizza with Pecorino, Parmesan, Provolone and Mozzarella Cheese
Pepperoni
Tomatoes, Neapolitan Pepperoni and Mozzarella

Buffet

(Chef to Carve)

Roasted Strip Loin of Beef

with Mushroom Ragu

Lemon Roasted Chicken

with Fresh Lemon, Garlic and Herbs

Guazzetto di Frutti di Mare

Scallops, Shrimp, Mussels and Clams in Tomato, White Wine and Garlic

Pasta Station

Lasagne Bolognese

Layered Pasta with Bolognese Meat Sauce, Ricotta & Parmesan

Orecchiette con Salsiccia

Sweet Sausage and Pepper Ragu

Dessert

A selection of Italian Pastries, Petits Fours and Cakes

Freshly Brewed Regular and Decaffeinated Coffee,

Herbal Tea